

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	GALLEY DECK 5 - HOT GALLEY	26	0	Yes	DEEP FRYER STORED AS CLEAN WAS HEAVILY SOILED WITH DRIED GREASE. A new procedure has been implemented for supervisor sign off to verify that deep fat fryers have been properly cleaned.
2	GALLEY DECK 4 - BAKERY	21	1	No	LOOSE SOFT SEALANT WAS NOTED AT THE BASE OF THE INDUSTRIAL MIXER.. We are waiting a delivery of the proper sealant. Once onboard all soft sealant will be replaced. It is anticipated that this sealant will arrive no later than 11.10.02
3	GALLEY DECK 4 - BAKERY	*	0	No	A LEVER SHOULD BE INSERTED BETWEEN THE ROLLER BELT ON THE TOP AND BOTTOM AFTER EACH CLEANING TO ALLOW THE BELT TO AIR DRY AND TO PREVENT MOLD GROWTH FROM MOISTURE. Stainless steel rods will be ordered to be used as spacers to be placed under the sheeting machine belt, thus allowing sufficient air circulation for proper air drying when the unit has been cleaned.
4	GALLEY DECK 3 - PASTRY	21	1	No	LOOSE SOFT SEALANT WAS NOTED AT THE BASE OF THE INDUSTRIAL MIXER. See item 2, above.
5	PROVISIONS -VEGETABLE PREP	21	1	No	THE GASKET SEAL ON THE INSIDE OF THE DOOR TO THE POTATO PEELER WAS BROKEN, CRACKED AND LOOSE. A new gasket seal has been ordered
6	PROVISIONS - BUTCHER SHOP	20	0	No	CUTTING BOARDS WERE FOUND SCRATCHED AND PITTED. These cutting boards have been removed for sanding. Closer attention will be given to this area to make sure that these cutting boards are following the treatment schedule.
7	WINDJAMMER -BUFFET LINE & GALLEY	21	1	No	THERE WERE NO AMBIENT TEMPERATURE MEASURING DEVICES IN THE UNDER COUNTER ALTO-SHAAM UNITS. Units are on order and will be placed into service upon deliver.
8	WINDJAMMER - CENTER AFT BUFFET	33	0	No	THERE WAS AN OPEN SEAM IN THE HOOD OVER THE FLAT GRILLS WHERE SOFT SEALANT WAS LOOSE. This seam will be welded within the next two weeks when we commence guarantee claim work in the galley.
9	WINDJAMMER - POTWASH	24	0	Yes	THE SANITIZE COMPARTMENT OF THE THREE COMPARTMENT SINK ONLY HAD A CONCENTRATION OF 10 PPM CHLORINE.

The crewmember in this area has been given additional training in the need to more closely monitor the chlorination levels of this sink when sanitizing water is replaced with warm water. Management will ensure that all crewmembers understand the effects warm water has on chlorination retention levels.

10	WINDJAMMER - POTWASH	22	0	No
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THE TEMPERATURE GAUGE ON THE SANITIZE SINK WAS NOT WORKING.

These are guarantee claim items that will be replaced.

11	WINDJAMMER - POTWASH	22	0	No
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THE GAUGES ON THE POTWASH MACHINE WERE NOT WORKING.

These are guarantee claim items that will be replaced.

12	WINDJAMMER - DISHWASH	37	0	No
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THERE WAS A CONDENSATE BUILD UP ABOVE THE LOADING SIDE OF THE FLIGHT TYPE WAREWASH MACHINE.

Engineering is reviewing options to increase the exhaust in this area in order to eliminate any condensation.

13	WINDJAMMER - GLASS WASH	22	0	No
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THE MECHANIZED CONVEYOR BELT OF THE GLASSWASH UNIT WAS NOT FUNCTIONING PROPERLY.

This has been repaired.

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .